

ISLAND BRASSERIE

Brunch

EVERY SATURDAY AND SUNDAY FROM 11:30 TO 4PM

ENJOY FAVORITES FROM À LA CARTE SELECTIONS OR
CHOOSE 2-COURSE FOR \$69* | ADD DESSERT FOR \$12
SELECT FIRST COURSE FROM BREAKFAST FAVORITES AND INTERLUDE
SELECT SECOND COURSE FROM ROAST OR MAINS

A SYMPHONY OF SIPS | \$69

ELEVATE YOUR BRUNCH EXPERIENCE WITH A CURATED ASSORTMENT OF
UNLIMITED SIGNATURE COCKTAILS, WINES, AND CRAFT BREWS,
SAVORED OVER TWO HOURS OF ENJOYMENT.

THE MIMOSA BAR | \$15

MIMOSA CLASSICA
FRESH ORANGE JUICE

MIMOSA AI FRUTTI ROSSI
MIXED BERRIES

MIMOSA TROPICALE
PINEAPPLE, MANGO & LIME

MIMOSA AL PASSION FRUIT
PASSION FRUIT

MIMOSA AMALFITANA
LEMON | HONEY

BLOODY MARY | \$15

BLOODY MARY CLASSIC
VODKA | TOMATO JUICE |
WORCESTERSHIRE SAUCE | LEMON
| SALT | PEPPER | TABASCO | CELERY

BLOODY MARIA
TEQUILA | TOMATO JUICE |
WORCESTERSHIRE SAUCE | LIME |
JALAPEÑO | SALT | TAJÍN RIM

BLOODY MEDITERRANEA
VODKA | DRY SHERRY | TOMATO
JUICE | FRESH BASIL | LEMON JUICE
| DRIED OREGANO | PEPPER |
CELERY SALT | OLIVES

CANADIAN MARY
VODKA | CLAMATO JUICE |
WORCESTERSHIRE SAUCE | LIME |
CELERY SALT | TABASCO | OLIVES

BLOODY MAHARAJA
VODKA | V8 JUICE |
WORCESTERSHIRE SAUCE | FRESH
GINGER | INDIAN SPICES | SALT |
CRISPY ONION | CORIANDER

MARGARITA | \$15

CLASSIC MARGARITA
TEQUILA | TRIPLE SEC | LIME JUICE |
SIMPLE SYRUP | SPECIAL SALT

ITALIAN RIVIERA
TEQUILA | LIMONCELLO | BASIL |
LEMON JUICE | ROSEMARY SALT

KYOTO GARDEN
TEQUILA | TRIPLE SEC | YUZU |
HONEY | MATCHA RIM

MEDITERRANEAN SUNSET
TEQUILA | TRIPLE SEC |
BLOOD ORANGE | OREGANO

LATINA PASSIFLORA
TEQUILA | TRIPLE SEC |
PASSION FRUIT PURÉE | TAJIN RIM

ZERO PROOF SIGNATURE

VERDANT SPRITZ | 12
LYRE'S ITALIAN SPRITZ, LEMON JUICE, MANGO PURÉE, CUCUMBER SLICES, MINT LEAVES, GINGER BEER

SMOKED PARADISE SOUR | 12
FLUÈRE SMOKED AGAVE, PASSIONFRUIT JUICE, ORANGE JUICE, MARASCHINO CHERRY JUICE, LEMON JUICE

PINEAPPLE PEPPER POP | 12
PINEAPPLE JUICE, LIME JUICE, JALAPEÑO, GINGER, SODA WATER

FRESHLY PRESSED JUICES | 12

GREEN REVIVAL
KALE | CUCUMBER | GREEN APPLE |
LEMON | MINT

GLOW UP
CARROT | ORANGE | GINGER |
TURMERIC | PINEAPPLE

CITRUS ZEN
GREEN TEA | GRAPEFRUIT | LEMON |
CUCUMBER | MINT

TROPICAL TAN
MANGO | PAPAYA | CARROT | LIME

CLASSIC JUICE
PINEAPPLE, CARROT, ORANGE, GRAPEFRUIT,
WATERMELON, APPLE

SMOOTHIES | 15

SUPER BERRY
STRAWBERRY | RASPBERRY |
BLUEBERRY | YOGURT

MANGO PARADISE
MANGO | MANGO NECTAR | BANANA |
NON FAT YOGURT

GO-RILLA
BANANA | ALMOND MILK | CHOCOLATE
PROTEIN | NON-FAT YOGURT |
PEANUT BUTTER

BREAKFAST FAVORITES

ORGANIC EGGS

SERVED WITH BREAKFAST POTATOES & TOMATO

THREE EGGS OMELETTE | D | 15

ROASTED TOMATO | CHOICE OF TOAST | BUTTER

ADD-INS | \$2 EACH

GOAT CHEESE | GRUYERE CHEESE | CHEDDAR CHEESE | HAM | BACON | PEPPERS | SPINACH | TOMATO | ONIONS | MUSHROOMS

TWO EGGS ANY STYLE | D | 12

ROASTED TOMATO | CHOICE OF TOAST | BUTTER

BOILED | FRIED | SCRAMBLED | POACHED

BENEDICT | GL | D

ONE POACHED EGGS | SAUCE HOLLANDAISE | ENGLISH MUFFIN

CLASSIC | 14

APPLEWOOD SMOKED BACON OR HAM

ROYALE | 18

SMOKED SALMON | SALMON ROE

FLORENTINE | V | 12

SPINACH

BERMUDA | 20

FISH CAKE | AVOCADO

CROQUE MONSIEUR | D | 34

SOURDOUGH | GRUYERE CHEESE | JAMBON DE BAYONNE | BÉCHAMEL

CROQUE MADAME | D | 36

THE MONSIEUR, WITH SUNNY SIDE EGG

PASTRAMI SMOKED SALMON BAGEL | D | GL | 32

SCALLION CREAM CHEESE | DILL CUCUMBER SALAD

PANCAKES | D | GL | 22

WHIPPED RICOTTA | BERMUDA HONEY | MAPLE SYRUP

CHOICE OF:

PLAIN | BANANA | CHOCOLATE | BLUEBERRY

FRENCH TOAST | D | GL | 26

DULCE DE LECHE | BURNT HUSK AND VANILLA CRÈME | PECAN PINOLE CRUMBLE

AVOCADO TOAST | D | GL | 28

ARUGULA | PARMESAN | POACHED EGG

HAM & CHEESE CROISSANT | D | GL | 18

JAMON DE BAYONNE | ALPAGE MOLESON GRUYERE

BERMUDA TRADITION | 28

COD FISH | TOMATO SAUCE | ONION SAUCE | BOILED EGG | AVOCADO | BANANA | POTATOES

INTERLUDE

ONION SOUP | 16

BURNT ONION POWDER | CRISPY SHALLOT | GRUYERE TUILE

RADICCHIO SALAD | 24

PASTRAMI BACON | DE BOURGOGNE CHEESE | WALNUTS | CHIVE DRESSING

HOMEMADE THICK CUT CHIPS | 15

GRAVY MAYONNAISE

JUMBO SHRIMP COCKTAIL | 38

AVOCADO PUREE | TOMATO SALSA

BLUE FIN TUNA WONTON TOSTADA | 29

AJI AMARILLO AIOLI | POMEGRANATE GUACAMOLE | LIME

BRAISED BEEF CROQUETTES | 18

BLACK GARLIC ROMESCO | 5 YEARS AGED PARMESAN

CHICKEN LIVER PARFAIT | 34

CHERRY COMPOTE | PORT WINE | BRIOCHE

MAINS

BEETROOT WELLINGTON | 42

MUSHROOM DUXELLES | SPINACH CREPE | CABBAGE | PORT WINE JUS

CLASSIC BRITISH FISH “N” CHIPS | 38

TARTARE SAUCE | LEMON

CRUSTED SALMON | 54

FENNEL VELOUTÉ | SPINACH | SALMON ROE

STEAK & EGGS | 56

10OZ STRIPLOIN | FRIED EGGS | CHIMICHURRI

PORK PIE “WITH A TWIST” | 48

BONE MARROW | MASH POTATOES | BRAISED PORK & APPLE GRAVY

ROAST TRADITIONS

ALL ROASTS SERVED WITH

YORKSHIRE PUDDING | ROAST POTATO | CAULIFLOWER CHEESE | CARROTS | PARSNIPS | STEAMED GREENS

SIRLOIN OF BEEF | SERVED PINK | 52

CLASSIC PORK BELLY | 42

LAMB SHANK | 54

ROASTED HALF CHICKEN | 44



OUR COMMITMENT TO SUSTAINABILITY

We collaborate with numerous small local farmers and vendors

Our menus have a selection of alternatives to satisfy a number of special diets including Gluten-Free, Dairy-Free, Vegetarian, and Vegan.

D Dairy | GL Gluten | VG Vegan | VVegetarian

Our prices are in \$ and subject to 17% service charge